

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

REQUEST FOR FILING APPLICATION

Under Rule 53(a), (b) & (f)

(No Filing Fee or Oath/Declaration)

(Do NOT use for Provisional or PCT Applications)

Use for Design or Utility ApplicationsPATENT
APPLICATION**RULE 53(f) NO DECLARATION**Assistant Commissioner of Patents
and Trademarks
Washington, DC 20231Atty. Dkt. PM 274010
M#BO43104JGD
Client Ref.

Date: Monday, October 2, 2000

Sir:

1. This is a Request for filing a new Patent Application (Design Utility) entitled:2. (Complete) Title: SAVOURY FLAVOUR COMPRISING 2-METHYLFURAN-3-THIOL AND/OR A DERIVATIVE AND METHYLENEDITHIOL AND/OR A DERIVATIVE
without a filing fee or Oath/Declaration but for which is enclosed the following:3. Abstract 1 page(s).4. 19 Pages of Specification (only spec. and claims); 5. Specification in non-English language

6. 12 Numbered claim(s); and

7. Drawings: sheet(s) 1 set informal; 8. formal of size: A4 11"9. **DOMESTIC/INTERNATIONAL** priority is claimed under 35 USC 119(e)/120/365(c) based on the following provisional, nonprovisional and/or PCT international application(s):

Application No.	Filing Date	Application No.	Filing Date
(1)		(2)	
(3)		(4)	
(5)		(6)	

10. **FOREIGN** priority is claimed under 35 USC 119(a)-(d)/365(b) based on filing in EUROPE

Application No.	Filing Date	Application No.	Filing Date
(1) 99203197.1	September 30, 1999	(2)	
(3)		(4)	
(5)		(6)	

11. (No.) Certified copy (copies): attached; previously filed (date) _____
in U.S. Application No. / filed on _____12. This is a reissue of Patent No. _____13. See top first page re prior Provisional, National, International application(s) (X box only if info is there and do not complete corresponding item 14 or 15.)14. **Amend the specification** by inserting before the first line -- This is a Continuation-in-Part
 Divisional Continuation Substitute Application (MPEP 201.09) of:14(a) National Appln. No. / filed . - - (M#)
14(b) International Appln. No. PCT/ filed _____ which
designated the U.S. --15. **Amend the specification** by inserting before the first line: --This application
claims the benefit of U.S. Provisional Application No. 60/_____, filed _____. --16. Extension to date: concurrently filed not needed previously filed

17. Prior application is assigned to

by Assignment recorded _____ Reel _____ Frame _____

18. Attached:

19. This application is made by the following named
inventor(s)

(Double check instructions for accuracy.):

(1) Inventor	Wolfgang	FITZ
Residence	Amsterdam	Middle Initial: THE NETHERLANDS Family Name: AUSTRIA
Post Office Address	Middenweg 285-1, Amsterdam, the Netherlands	
(include Zip Code)	NL-1098 AS	

(2) Inventor	Andries	VAN DELFT
Residence	Loosdrecht	Middle Initial: THE NETHERLANDS Family Name: THE NETHERLANDS
Post Office Address	Lieve Geelvincklaan 27, Loosdrecht, the Netherlands	
(include Zip Code)	NL-1231 VJ	

(3) Inventor	Josef	KERLER
Residence	Naarden	Middle Initial: THE NETHERLANDS Family Name: GERMANY
Post Office Address	Westwalstraat 47, Naarden, The Netherlands	
(include Zip Code)	NL-1411	

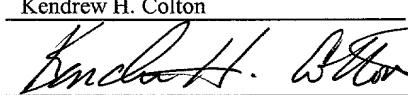
(4) Inventor	Theodorus	G. M.	HESP
Residence	Huizen	Middle Initial: THE NETHERLANDS Family Name: THE NETHERLANDS	
Post Office Address	Kruin 25, Huizen, The Netherlands		
(include Zip Code)	NL-1275		

(5) Inventor	Willem	APELDOORN	
Residence	Amsterdam	Middle Initial: THE NETHERLANDS Family Name: THE NETHERLANDS	
Post Office Address	Mijehof 290, Amsterdam, The Netherlands		
(include Zip Code)	NL-1106 HV		

20. NOTE: FOR ADDITIONAL INVENTORS, check box
and attach sheet with same information regarding additional inventors.

Pillsbury Madison & Sutro LLP
Intellectual Property Group

1100 New York Avenue, NW.
Ninth Floor
Washington, DC 20005-3918
Tel: (202) 861-3000
Atty/Sec: KHC/MHN

By: Atty: Kendrew H. Colton Reg. No. 30368
Sig: 
Fax: (202) 822-0944
Tel: (202) 861-3606

NOTE: File in duplicate with 2 post card receipts (PAT-103) & attachments

REQUEST FOR FILING APPLICATION**Under Rule 53(a), (b)(I) & (d)(I)**

(Continued : Additional Inventors)

(6) Inventor	Gerrit	Hendrik	ALTENA
Residence	First Huizen	Middle Initial THE NETHERLANDS	Family Name THE NETHERLANDS
Post Office Address (include Zip Code)	City Abbert 39, Huizen, The Netherlands NL-1274 EN State/Foreign Country Country of Citizenship		

(7) Inventor			
Residence	First Residence	Middle Initial City	Family Name State/Foreign Country Country of Citizenship
Post Office Address (include Zip Code)			

(8) Inventor			
Residence	First Residence	Middle Initial City	Family Name State/Foreign Country Country of Citizenship
Post Office Address (include Zip Code)			

(9) Inventor			
Residence	First Residence	Middle Initial City	Family Name State/Foreign Country Country of Citizenship
Post Office Address (include Zip Code)			

(10) Inventor			
Residence	First Residence	Middle Initial City	Family Name State/Foreign Country Country of Citizenship
Post Office Address (include Zip Code)			

(11) Inventor			
Residence	First Residence	Middle Initial City	Family Name State/Foreign Country Country of Citizenship
Post Office Address (include Zip Code)			

(12) Inventor			
Residence	First Residence	Middle Initial City	Family Name State/Foreign Country Country of Citizenship
Post Office Address (include Zip Code)			

APPLICATION UNDER UNITED STATES PATENT LAWS

Atty. Dkt. No. PM 274010/BO43104JGD
(M#)

Invention: SAVOURY FLAVOUR COMPRISING 2-METHYLFURAN-3-THIOL AND/OR A DERIVATIVE
AND METHYLENEDITHIOL AND/OR A DERIVATIVE

Inventor (s): FITZ, Wolfgang
VAN DELFT, Andries
KERLER, Josef
HESP, Theodorus Gerardus Maria
APELDOORN, Willem
ALTENA, Gerrit Hendrik

Pillsbury Madison & Sutro LLP
Intellectual Property Group
1100 New York Avenue, NW
Ninth Floor
Washington, DC 20005-3918
Attorneys
Telephone: (202) 861-3000

This is a:

- Provisional Application
- Regular Utility Application
- Continuing Application
 - The contents of the parent are incorporated by reference
- PCT National Phase Application
- Design Application
- Reissue Application
- Plant Application
- Substitute Specification
Sub. Spec Filed _____
in App. No. _____ / _____
- Marked up Specification re
Sub. Spec. filed _____
In App. No _____ / _____

SPECIFICATION

Savoury flavour comprising 2-methylfuran-3-thiol and/or a derivative and methylenedithiol and/or a derivative.

5

The present invention relates to flavoured foodstuffs and flavouring compositions. More in particular the present invention relates to foodstuffs having a savoury flavour and to flavouring compositions suitable for imparting such 10 a flavour. Under a savoury flavour is here to be understood a flavour associated with meat, sausage, poultry, cheese etc. The term foodstuff as used herein includes both solid and liquid ingestible materials which may or may not have nutritional value.

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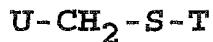
Flavoured foodstuffs having a savoury flavour and flavouring compositions for imparting to and/or enhancing in a foodstuffs a savoury flavour have been known for a long time, but so far these compositions were not been 20 quite satisfactory. Therefore the present invention aims to improve the organoleptic properties.

Many compounds have been used to impart a savoury flavour to foodstuffs and therefore most of the compositions used 25 for imparting a savoury flavour contain a multitude of compounds. One group of particular useful compounds for savoury flavours are certain (hydrogenated) furan thiols and derivatives thereof like thio-acetates are e.g. disclosed and/or claimed in GB-A-1 283 912 (Unilever). GB-30 A-1 256 462 (International Flavours and Fragrances) also discloses certain furan thiols such as 2-methylfuran-3-thiol and its derivatives such as its disulphide and other sulphides as meat flavours. Especially 2-methylfuran-3-thiol and its precursors are powerful flavouring compounds 35 capable of imparting a pleasant roast meat flavour to foodstuffs [cf e.g. "Volatile compounds in foods en beverages" by H. Maarse (ED) Marcel Dekker, New York (1991)]. Its powerful roast or fried beef note is, however, not always

appreciated. Therefore attempts have been made to obtain products with a powerful, somewhat milder, more rounded off meat flavour more reminiscent of the flavour of boiled beef
5 and beef broth.

The present invention solves the problem of obtaining a powerful mild beef flavour reminiscent of beef broth, and boiled beef which is especially needed for soups, sausages,
10 pastry etc. Also varying the relative amounts of the key components the present invention enables the flavourist to prepare flavouring compositions varying from a mild roast beef flavour to a mild beef broth flavour.

15 In a first embodiment the present invention therefore provides a flavoured foodstuff comprising an effective amount of at least one compound with a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a 2-methyl-3-furyl-thio moiety
20 and an effective amount of at least one compound having the structure



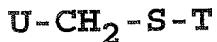
25 in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkylgroup, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a
30 lower acyl group or a 2-methyl-3-furyl-thio group or a -S-CH₂-U group as defined above.

Suitable compounds in the practice of the present invention having a (hydrogenated) 2-methyl-3-furyl-thio moiety and a
35 hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a 2-methyl-3-furyl-thio moiety are e.g. 2-methylfuran-3-thiol,

2-methyl-4,5-dihydrofuran-3-thiol, cis/trans 2-methyltetrahydrofuran-3-thiol, 2-methyl-3-thiomethoxyfuran, methyl-2-methyl-3-furyldisulphide, 2-methylfuran-3-thioacetate, 2-methylfuran-3-thiopropionate and the disulphide of 2-methylfuran-3-thiol. The use of non-hydrogenated furanderivatives is preferred. Several of these compounds are available from Oxford Chemicals, Hartlepool, U.K. It is observed that 2-methylfuran-3-thiol like many other thiols 10 is liable to oxidise partially under the influence of oxygen in the atmosphere to its disulphide and consequently quite often commercially available 2-methylfuran-3-thiol preparations contain certain amounts of its disulphide. Thioesters like 2-methyl-3-furan-3-thioacetate and e.g. 2-methyl-3-furan-3-thiopropionate may hydrolyse partially to 15 form 2-methyl-3-furan-3-thiol under certain food processing conditions. This may apply e.g. under the conventional sterilising conditions after canning.

20 Suitable compounds for the practice of the present invention having a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an $-S-CH_3$ group, an $-CO-CH_3$ group or a 2-methyl-3-furyl-thio moiety and an effective amount of at least one compound having the structure

25



in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U 30 represents a thiol group, a lower thioacyl group, a lower thioalkylgroup, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a 2-methyl-3-furyl-thio group or a $-S-CH_2-U$ group as defined above are methanedithiol, 35 methanedithiol diacetate, methylthiomethanol, methylthio-

methanethiol, methylthiomethanethiol acetate, methylthio-methanethiol propionate, methylthiomethanethiol 2-methylpropionate, methylthiomethanethiol 2-methylbutanoate, 5 methylthiomethanethiol 2-methylbutanoate, 3-methylthiomethanethiol pentanoate, methylthiomethanethiol 4-methylpentanoate and methylthiomethanethiolhexanoate. Some of these compounds are to be regarded as precursors of the corresponding free thiols, whereas others have organoleptic 10 properties resembling methanedithiol or methylthiomethanol etc. with slightly different flavour notes. Here also the possibility arises that free thiols are partially converted to corresponding disulphides under oxidising conditions and also thioesters may hydrolyse to form free thiols under 15 certain food processing conditions.

The present invention not only covers foodstuffs flavoured by incorporating the above identified compounds per se, but also foodstuffs incorporating precursors of the above 20 identified compounds.

2-Methyl-3-furanthiol and some of its derivatives discussed above can be obtained or synthesized as such, but it may also be convenient to prepare a meat/beef flavour 25 composition containing one or more of these compounds (a reaction flavour composition) which comprises at least one of these compounds in a suitable quantity and incorporate in such a composition a suitable amount of a compound having the structure $U-\text{CH}_2-\text{S}-\text{T}$. Suitable reaction 30 flavour compositions can be prepared by reacting a hexose or pentose with a source of hydrogen sulphide such as cysteine in water as a solvent. Instead of a hexose or pentose a suitable degradation product of a sugar can be used such as e.g. 4-hydroxy-5-methyl-2,3-hydrofuran-3-one 35 and ascorbic acid may also be used. It is also quite possible to prepare suitable reaction flavours containing 2-methyl-3-furanthiol by thermal degradation of thiamine.

Several possibilities and reaction mechanisms of reaction flavours are discussed by Hoffmann & Schieberle in J. Agric. Food Chemistry, 46, 235-241 (1998) which is hereby 5 incorporated by reference.

The flavouring compositions according to the present invention are especially incorporated in foodstuffs such as sausage, meat, reformed comminuted meat, meat replacers 10 such as texturized vegetable protein, and pastry products in an effective amount i.e. in an amount sufficient to impart or reinforce the desired flavour. As a general guide flavouring amounts of 0.01 to 1000, preferably 0.5 to 100 ppb (parts per billion = 1 : 10⁹) are incorporated in 15 foodstuffs which proportions are expressed as on a weight basis calculated on the foodstuff. The flavouring amounts actually incorporated depend on the individual palate and on the nature of the foodstuff. In flavouring compositions the amounts present may easily be a factor 10 to 10.000 20 higher than in the actual flavoured foodstuff.

Preferably the present invention provides a flavoured foodstuff as defined above, in which lower thioacyl- and lower acyl group means that these groups comprise from 2 to 25 6, preferably 2 or 3 carbon atoms.

Preferably the present invention provides a flavoured foodstuff as defined above, in which U represents a lower thioacyl group and T represents a lower acyl group.

30

More preferably the present invention provides a flavoured foodstuff as defined above, in which lower thioacyl group means thioacetoxy and lower acyl group independently means acetyl.

35

In another embodiment the present invention provides a process for imparting a savoury flavour to a foodstuff

comprising incorporating in said foodstuff an effective amount of at least one compound with a 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a (hydrogenated) 2-methyl-3-furyl moiety and an effective amount of at least one compound having the structure



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in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkylgroup, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a 2-methyl-3-furyl-thio moiety or a -S-CH₂-U group as defined above.

Preferably the above process according to the present invention employs compounds as defined above, in which lower thioacyl-, lower alkyl- and lower acyl group means that these groups comprise from 2 to 6, preferably 2 or 3 carbon atoms.

25 More preferably the above process according to the present invention employs at least one compound as defined above, in which U represents a lower thioacyl group or a lower acyloxy group and T represents a lower acyl group.

30 In an other embodiment the present invention provides a flavouring composition for foodstuffs comprising at least one compound comprising a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a (hydrogenated) 2-methyl-3-furyl-thio moiety
35 and at least one compound having the structure

$$\text{U}-\text{CH}_2-\text{S}-\text{T}$$

in which C, H and S have the conventional meanings of
5 carbon, hydrogen and sulphur atoms respectively, U
represents a thiol group, a lower thioacyl group, a
hydroxyl group or a 2-methyl-3-furyldithiogroup and T
represents a hydrogen atom, a lower alkyl group or a lower
acyl group. Such a flavouring composition can be used for
10 enhancing an existing weak savoury flavour e.g. to
compensate for flavour notes lost by processing foodstuffs,
but they can equally be used for flavouring a bland or
tasteless foodstuff. Moreover it is also possible to change
the flavour characteristics of a foodstuff completely.
15 Flavouring compositions are frequently available in the
form of active material in a suspension or a solution or
upon an organoleptically inactive material.

Preferably the flavouring composition for foodstuffs
20 according to the present invention comprises at least one
or more compounds as defined above, in which lower
thioacyl-, lower alkyl- and lower acyl group means that
these groups comprise from 2 to 6, preferably 2 or 3 carbon
atoms.

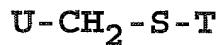
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The flavouring compositions for foodstuffs may be in liquid
or semi-liquid form such as solutions, emulsions or pastes,
or in dry form such as a powder. Drying can be accomplished
for example by spray-drying or by freeze-drying, optionally
30 on a carrier such as maltodextrin.

The present invention is not restricted to at least one
compound with a (hydrogenated) 2-methyl-3-furanthiol
(derivative) together with at least one compound with a
35 methylenedithiol (derivative) as defined above. As is
common in flavour creation other compounds known to
contribute to a savoury flavour can be incorporated as

well. Such known compounds are e.g. amino acids, nucleotides, monosodiumglutamate, lower alcohols, lower carboxylic acids, pyrrolidone carboxylic acid, lower peptides, sweeteners, lactones, lower disulphides, lower thiols, guanidines etc., salts like NaCl, amines, lower aldehydes, lower ketones, tricholomic acid, biotenic acid, aromatic and/or heterocyclic compounds like acetyl thiazole, 2-hydroxyethyl-4-methylthiazol, 4-hydroxy-2,5-dimethyl-2,3-hydrofuran-3-one, colouring materials, thickening agents. The proportions of these optionally added substances used are dependent on the kind of flavour desired and also on the nature of the foodstuffs in which they are incorporated and also on any herbs or spices added.

According to another embodiment the present invention provides the use of both an effective amount of at least one compound with a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a 2-methyl-3-furyl-thio group and an effective amount of at least one compound having the structure



25

in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkylgroup, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a 2-methyl-3-furyl-thio group or a -S-CH₂-U group as defined above.

According to another embodiment of the present invention provides a process for preparing a pure compound with at least one free thiol group as defined in claim 1 by

hydrolysing the corresponding thioacyl compound in the presence of an enzyme or a cation exchange resin.

5 More preferably the process defined above comprises the use of a lipase. More in particular lipases like lipase 435 ex NOVO, Denmark can be used with good results.

The invention will be illustrated by the following examples
10 in which all parts and percentages etc. are on a weight basis unless otherwise indicated.

Example 1

Methanedithiol diacetate

15 Diiodomethane (26.8 g, 0.1 mole) was dosed to a mixture of 250 ml acetone, potassium thioacetate (30 g) and molecular sieves 3A (5 g) over 20 minutes at 20°C. The reaction temperature rose to 38°C (without external cooling). The mixture was stirred during 2 hours at room temperature and 20 quenched in 500 ml water. The resulting mixture was extracted three times with 100 ml methyl tertiary butylether (MTBE) each. The MTBE extracts were joined, washed twice with 100 ml water and dried over anhydrous magnesium sulphate. The solvent was evaporated using a 25 rotavapour (water bath 30°C at 8 Kpa (80 mbar)). Obtained were 18 g concentrate. The concentrate was distilled using a 10 cm Vigreux column. Obtained were 13.5 g distillate with a boiling point of 86°C at 0.3 Kpa (3 mbar). According to gas chromatography the distillate was more than 99% pure 30 and its NMR data matched. Yield 85% of the theoretical yield.

Example 2

Methanedithiol

35 Methanedithiol diacetate (10 g) was dissolved in methanol (80 g) containing 2 g of gaseous hydrochloric acid and the mixture was stirred overnight at room temperature. The solution was quenched in 200 ml water and the obtained

solution was three times extracted with each 50 ml dichloromethane. The dichloromethane extracts were joined, washed with 50 ml water and dried over anhydrous magnesium sulphate. The dichloromethane was evaporated using a 10 cm Vigreux column until a bottom temperature of 20°C at 4.3 Kpa (43 mbar) was reached. Obtained were 8 g concentrate. The concentrate was distilled with the same apparatus. Obtained were 3.5 g distillate with a boiling point of 35°C at 4.3 Kpa. The NMR data matched and the yield was 70% of the theoretical yield. The distillate was a suitable ingredient for a savoury flavour composition according to the invention.

15 Example 3

Methanedithiol

Methanedithiol diacetate (4.9 mole, 0.80 g) obtained as described above was taken up in pentane (5 g) as solvent and transesterified with ethanol (10.9 mmol) and lipase SP 20 435 ex NOVO as catalyst. The ethanol was slowly added over 12 hours. The total reaction time was 12 hours at 20°C. Gas chromatographic analysis indicated that the conversion was quantitative. Subsequently the enzyme immobilise was filtered off and the pentane solution concentrated. The 25 reaction mixture was analyzed with NMR and matched. The results are tabulated below:

Substance	Molar ratio
Ethyl acetate	9
30 Methanedithiol	8

The concentrate was diluted with ethanol and found to contribute to form an excellent cooked meat flavour especially in combination with 2-methyl-furan-3-thiol.

Example 4

Methylthiomethanethiol acetate

Chloromethylmethysulphide (4.8 g, 50 mmole) in methyl
 5 tert.-butylether (50 mL) as solvent was treated at 10-12°C
 with thioacetic acid (4.0 g, 50 mmole), dissolved in methyl
 tert. butylether (2 mL). Subsequently triethylamine (5.1 g,
 50 mmole) in methyl tert. butyl ether (2 mL) were added to
 the reaction mixture at 14-16°C. The reaction mixture was
 10 stirred for 3 hours at 20°C. Water (200 mL) was added and
 the mixture was stirred for 15 minutes. The organic layer
 was separated, and the aqueous layer was extracted twice
 with methyl tert. butyl ether. The combined extracts were
 dried over anhydrous magnesium sulphate, filtered and
 15 concentrated. The residue was distilled and fractionated
 under reduced pressure. The results are tabulated below:

Fraction	Bottom temperature	Top temperature	Pressure	Amount
1	97 °C	96 °C	5.4 Kpa	0.2 g
2	105 °C	104 °C	5.4 Kpa	0.9 g
3	112 °C	105 °C	5.4 Kpa	3.2 g

Fractions 2 and 3 were satisfactory for flavouring purposes.

25

Example 5

Methylthiomethanethiol

A mixture of methylthiomethanethiol acetate (2.04 g, 15
 mmole) and a 15% aqueous sodium hydroxide solution (14.8 g)
 30 was stirred for 2 hours at 75°C. The mixture was cooled to
 0-5°C and a 10% aqueous HCl solution (21.7 g) was slowly
 added at 0-5°C. The mixture was extracted with ether three
 times, and the combined ether extracts were dried over
 anhydrous magnesium sulphate. After filtration and

concentration of the filtrate the residue was distilled at 75°C at 8.0 Kpa (60 Torr) to give 0.19 g of the pure title compound and was a suitable ingredient for flavouring 5 compositions.

Example 6

Methylthiomethanethiol.

Methylthiomethanethiol acetate was transesterified with 10 ethanol by the method described in Example 3 above to yield a solution of methylthiomethanethiol in ethanol. As indicated by gas chromatographic analysis the conversion into methylthiomethanethiol was complete after 12 hours. The solution was satisfactory for flavouring purposes.

15

Example 7

Methylthiomethanethiol

Sodium sulphide hydrate (0.25 g) was covered with dichloromethane. A buffer solution of Ph 5.3 (NaOAc/HOAc) 20 (82 g sodium acetate and 25.3 g acetic acid dissolved in water, total volume 711 Ml) was carefully poured on the dichloromethane, followed by formaldehyde 37% in water (20.2 g, 0.25 mmol). The bottle was purged with nitrogen and closed with a screw cap with a silicon rubber septum. 25 The mixture was stirred magnetically for three days. The aqueous layer was extracted with dichloromethane. The crude product, in dichloromethane as solvent had a composition as tabulated below:

30

Substance	Molar ratio
Methylthiomethanethiol	3-4
Methanethiol	2
Methylthiomethanol	1

The solvent was removed under reduced pressure and the product was distilled twice under reduced pressure to yield a product fraction which distilled at 45-47°C at 2 Kpa (20 mbar). The product fraction, which was a suitable meat flavour component, had a composition as tabulated below.

Substance	Molar ratio
Methylthiomethanethiol	16.5
Methanethiol	2.4
Methylthiomethanol	1

The three main components are responsible for 75% of the integral in the NMR.

Example 8

Various disulphides

2-methylfuran-3-thiol (10 mg) and methylthiomethanethiol (10 mg) were taken up in 1 mL ethanol in the presence of basic aluminium trioxide. The mixture was stirred for 20 hours at 20°C under a slight overpressure of oxygen. Subsequently the aluminium trioxide was removed from the solution by centrifuging. The centrifuged solution was a valuable ingredient for savoury flavours. The solution was analyzed by GC/MS and the results are tabulated below.

Compound	%	GC/MS data
2-Methylfuran-3-thiol	trace	
5 Methylthiomethanethiol	trace	
Bis(2-methylfuran-3-) - disulphide	29%	226(79), 162(9), 155(7), 113(110), 85(15), 43(9)
10 Bis(methylthiomethane) - disulphide	29%	186(29), 153(6), 93(8), 61(100), 45(15)
(2-Methylfuran-3)- methylthiomethanedi-sulphide	31%	206(40), 113(39), 95(48), 93(11), 61(100), 45(14)

15

Example 9

A reaction flavour block with flavour type meaty/beefy was prepared by the thermal reaction of xylose with cysteine hydrochloride in water as the solvent, followed by spray-drying the reaction mixture on a maltodextrin support. The spray-dried flavouring composition contained 2-methyl-3-furanthiol at a concentration of 20 ppm. An amount of 0.5 g of the spray-dried beef flavour was dissolved in 1 L water with a temperature of 50°C containing sodium chloride (5 g). The resulting solution (test solution A) contained 2-methyl-3-furanthiol at a concentration of 10 ppb (parts per billion). To a 0.5 L aliquot of mixture A were added 25 microlitres of a solution of methylthiomethanethiol in water (200 ppm). The obtained solution (test solution B) contained 2-methyl-3-furanthiol at a concentration of 10 ppb and methylthiomethanethiol at a concentration of 10

ppb. The flavoured test solutions were evaluated by a panel of four experienced tasters. Three out of the four tasters found test solution B to possess a distinctly cooked note,
5 which was absent in test solution A.

Example 10

Four savoury flavour compositions were prepared by mixing
10 the following ingredients in the amounts (parts per thousand) indicated in the table below:

The four mixtures A, B, C and D so obtained were added separately to a test solution (50°C, containing 5 g/L
15 sodium chloride) at a level of 0.04 g per litre. The flavoured test solutions were evaluated by a panel of four experienced tasters. Three of the four tasters described both mixtures C and D as having an enhanced cooked note in comparison with mixtures A and B. Three experienced tasters
20 were of the opinion that both mixtures C and D displayed a less brown and roasted note than mixture B.

Compound	Mixt. A	Mixt. B	Mixt. C	Mixt. D
Hexanal	11.4	11.4	11.4	11.4
Nonanal	2.0	2.0	2.0	2.0
5 t-2-Heptenal	1.2	1.2	1.2	1.2
t-2-Octenal	1.2	1.2	1.2	1.2
t-2-Nonenal	1.2	1.2	1.2	1.2
t-2-Decenal	3.5	3.5	3.5	3.5
10 t,t-2,4-Heptadienal	1.0	1.0	1.0	1.0
t,t-2,4-Nonadienal	0.8	0.8	0.8	0.8
t,t-2,4-Decadienal	20.8	20.8	20.8	20.8
(2-Hydroxyethyl)-4-methyl-thiazol	947.8	947.8	947.8	947.8
15 1-Octene-3-ol	0.6	0.6	0.6	0.6
1-Hexanol	3.6	3.6	3.6	3.6
δ-Undecalactone	0.6	0.6	0.6	0.6
2-Ethyl-1-hexanol	0.5	0.5	0.5	0.5
2-Methyl-3-furanthiol	-	1.6	1.6	1.6
20 Methanedithiol	-	-	1.6	-
Dithiomethane-diacetate	-	-	-	1.6
Ethanol (up to 1000)	3.8	2.2	0.6	0.6

25 t=trans; c=cis

CLAIMS

1. A flavoured foodstuff comprising an effective amount
5 of at least one compound with a (hydrogenated) thio moiety
and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a
2-methyl-3-furyl-thio moiety and an effective amount of at
least one compound having the structure



in which C, H and S have the conventional meanings of
carbon, hydrogen and sulphur atoms respectively, U
represents a thiol group, a lower thioacyl group, a lower
15 thioalkylgroup, a hydroxyl group or a 2-methyl-3-
furyldithiogroup and T represents a hydrogen atom, a lower
acyl group or a 2-methyl-3-furyl-thio group or a -S-CH₂-U
group as defined above.

20 2. A flavoured foodstuff according to claim 1, in which
lower thioacyl- and lower acyl group means that these
groups comprise from 2 to 6, preferably 2 or 3 carbon
atoms.

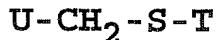
25 3. A flavoured foodstuff according to claim 1 or 2, in
which U represents a lower thioacyl group and T represents
a lower acyl group.

4. A flavoured foodstuff according to a preceding claim
30 in which lower thioacyl group means thioacetoxy and lower
acyl group independently means acetyl.

5. A process for imparting a savoury flavour to a
foodstuff comprising incorporating in said foodstuff an
35 effective amount of at least one compound with a

(hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a 2-methyl-3-furyl moiety and an effective amount of at least one compound having the structure

5



in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkylgroup, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a 2-methyl-3-furyl-thio moiety or a -S-CH₂-U group as defined above.

15 6. A process according to claim 5, in which lower thioacyl-, lower alkyl- and lower acyl group means that these groups comprise from 2 to 6, preferably 2 or 3 carbon atoms.

20 7. A process according to claim 5 or 6 in which U represents a lower thioacyl group or a lower acyloxy group and T represents a lower acyl group.

8. A flavouring composition for foodstuffs comprising
25 at least one compound comprising a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a 2-methyl-3-furyl-thio moiety and at least one compound having the structure

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in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively,

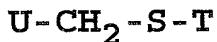
U represents a thiol group, a lower thioacyl group, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower alkyl group or a lower acyl group.

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9. A composition according to claim 8, in which lower thioacyl-, lower alkyl- and lower acyl group means that these groups comprise from 2 to 6, preferably 2 or 3 carbon atoms.

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10. The use of both an effective amount of at least one compound with a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an $-S-CH_3$ group, an $-CO-CH_3$ group or a (hydrogenated) 2-methyl-3-furyl-thio group and an effective amount of at least one compound having the structure



in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkyl group, a hydroxyl group or a (hydrogenated) 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a (hydrogenated) 2-methyl-3-furyl-thio group or a $-S-CH_2-U$ group as defined above.

11. A process for preparing a pure compound with at least one free thiol group as defined in claim 1 by hydrolysing the corresponding thioacyl compound in the presence of an enzyme or a cation exchange resin.

12. A process according to claim 12, in which the enzyme is a lipase.

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Abstract

The invention relates to foodstuffs having a savoury flavour, to a process for their preparation and to compositions having a savoury flavour which products comprise (hydrogenated) 2-methyl-3-furanthiol and/or a derivative thereof and methanedithiol and/or a derivative thereof. Under derivatives are here to be understood their esters like thioacetates, their thioethers like methyl sulfides their disulphides etc. The combination of the above identified two groups of sulphur compounds in ppb levels leads to a foodstuffs with powerful flavour reminiscent of beef broth.